



Thomas
HOOVER
BREWERY

AT

COLT



CLASSIC COCKTAILS

MARGARITA	11.00
<i>Espolon, Triple Sec, Fresh Lime Juice, Agave</i>	
	<i>Add flavor: \$1</i>
MANHATTAN	12.00
<i>Litchfield Bourbon, Sweet Vermouth, Angostura Bitters</i>	
OLD FASHIONED	12.00
<i>Litchfield Bourbon, Angostura Bitters, Orange, Amaretto Cherries, Simple</i>	
RED SANGRIA	9.00
<i>Cabernet, Peach Schnapps, Cranberry Juice, Vodka, Simple, Topped with Seltzer</i>	
WHITE SANGRIA	9.00
<i>Pinot Grigio, Quiver Spirits, Pear Juice, Lemon, Triple Sec, Simple, Topped with Seltzer</i>	

SEASONAL COCKTAILS

BLOOM	11.00
<i>Rose Infused Gin, Grapefruit Juice, Simple, Lemon, Topped with Prosecco</i>	
QUIVER DROP	12.00
<i>Quiver Spirits, Titos Vodka, Lemon Juice, Simple</i>	
SPRING BUZZ	11.00
<i>Jameson, Elderflower Liqueur, OJ, Simple, Lemon</i>	
BELLA TERRA	12.00
<i>Espolon, Hibiscus Flower, Blood Orange Juice, Agave, Lime</i>	
STRAWBERRY BASIL "MOJITO"	11.00
<i>Bacardi, Lime, Simple, Strawberries, Basil, Topped with Seltzer</i>	

DRAFT WINE - \$8

SASSI PINOT GRIGIO
<i>A Hint Of Fruit And Wild Flowers, Including Artemisia. Balanced And Elegant. A Persistent And Fresh Flavor.</i>
MATUA SAUVIGNON BLANC
<i>Distinctive and Aromatic With Bright And Lively Gooseberry and Passion Fruit Characters, Accented By Lime</i>

STERLING CABERNET SAUVIGNON
<i>Medium Bodied Wine with Rich Black Fruit Flavors with Hints of Toffee & Chocolate, Blackberry, Cherry and Spice</i>
14 HANDS WINERY MERLOT
<i>Packed With Rich Flavors And Aromas Of Blackberry, Plum, Cherry and Mocha</i>



AT

COLT



BAR BITES

PRETZEL BITES 10.00

Served With Blonde Ale Mustard, Beer Cheese.
OR Cinnamon Sugar With Caramel and Crème Anglaise

CHIPS & SALSA (GF) 5.50

Locally Made Chips, House-made Salsa
ADD GUACAMOLE \$3 ADD QUESO \$3

ROASTED BRUSSEL SPROUTS (GF) 9.50

Honey Balsamic Reduction, Shaved Parmesan, Pickled Red Onions,
Toasted Almonds

JERK MUSHROOM TACOS (V) 11.00

Roasted Pineapple Salsa, Cabbage, Cilantro Lime Crema, Served with
Tortilla Chips

ADOBO STEAK TACOS 13.00

Chipotle Sour Cream, Pickled Red Onions, Cabbage, Salsa

CHEESEBURGER SLIDERS 12.00

Onion Jam, Cheddar Cheese, Mixed Greens ADD BACON \$1

BLACKENED SALMON SLIDERS 15.00

Lemon-Dill Aioli, Whipped Feta, Mixed Greens

BAKED CHICKEN WINGS (GF) 12.00

Dry Rubbed and tossed in your choice of Garlic Parmesan, Buffalo,
Chipotle Citrus or BBQ. Ranch or Blue Cheese for Dipping

NACHOS (GF) 8.00/12.00

Cheddar-jack, Pico De Gallo, Black Olive, Jalapeno, Chipotle Sour Cream, Guac
SUB VEGAN QUESO \$2
ADD VEGAN CHORIZO \$2
ADD CHICKEN \$4
ADD STEAK \$6

CHEESE QUESADILLA 9.00

Cheddar-Jack Cheese, Pico & Sour Cream on side
ADD CHICKEN \$4
ADD STEAK \$6

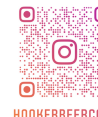
SUNDRIED TOMATO HUMMUS 9.50

Toasted Pita, Assorted Vegetables

CHICKEN SLIDERS 12.00

Breaded Chicken, Pesto, Sundried Tomatoes, Mozzarella

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HOOKERBEERCOLT

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.